

Dutch Oven Cooking

Dutch Oven Lasagna

- 1 box lasagna noodles, uncooked
- 1 pound ground beef
- 1 jar spaghetti sauce
- 1 can (14.5) tomato sauce
- 1 pound mozzarella, grated or cut into strips
- 1 cup parmesan cheese
- 1 container of cottage cheese
- 2 eggs

First make the meat sauce mixture: brown hamburger meat in skillet and drain. Add spaghetti sauce and tomato sauce to meat mixture. Second make cheese mixture: mix the eggs, and all the cheeses together in a mixing bowl. In a large Dutch oven layer as follows: ½ sauce mixture, layer of noodles, ½ cheese mixture, repeat. Bake 45 minutes to 1 hour at 350 degrees in a 12" oven. 17 coals on top and 8 coals on the bottom.

Zucchini Cheese Bake

3 Tbs. Butter
1 Tbs. Olive Oil
2 Large Zucchini, Chopped
1 Onion, Chopped
1 Tbs Minced Garlic
1 Cup Grape Tomatoes, sliced
1 Green Pepper, chopped
Dried Italian seasoning to taste
12 oz. Mozzarella Cheese

Heat a 12" Dutch oven using 16 – 18 briquettes on the bottom until hot. Add the butter and olive oil until butter is melted. Then add zucchini, onion and garlic and season with salt and pepper. Cook about 5-10 minutes until onion turns golden brown. Stir in tomatoes and pepper. Season with Italian seasoning. Top vegetables with cheese then cover oven and bake using 8-10 briquettes on the bottom and 14-16 briquettes on the top for 20 minutes until the vegetables are tender and the cheese is browned.

(From <http://papadutch.home.comcast.net/dutch-oven-intro.htm>)

Hot Fudge Pudding Cake

- 1 Cup Flour
- 6 Tbs Baking Cocoa
- ¼ tsp Salt
- 2 Tbs Oil
- 1 Cup Brown Sugar
- ¾ Cup Sugar
- 2 tsp Baking Powder
- ½ Cup Milk
- 1 tsp Vanilla
- 1 ¾ Cup Hot Water

Combine flour, sugar, 2 Tbsp cocoa, baking powder and salt. Stir in milk, oil and vanilla until smooth. Spread in a 10" Dutch oven. Combine brown sugar and remaining cocoa and sprinkle over batter. Pour hot water over all. Do not stir. Cover and bake in 350 degree coals for 45 minutes or until done. Serve warm. Use 8-10 coals on bottom and 18-20 on top.